

Claims

1. A method for preparing a coated food product comprising:
- 5 (a) coating the food product in a first step with a layer of a first liquid mixture comprising a topping and an oil or fat;
- (b) coating the coated food product obtained in step (a) in a second step with a layer of a second liquid mixture comprising from:
- 10 i) 5 to 40 wt.% of a binder selected from selected from the group consisting of maltodextrins having a dextrin equivalent in the range of 0.1 to 10, dextrin, edible polymers, arabic gum, guar gum and cellulose derivatives;
- ii) 5 to 40 wt.% of a co-binder selected from the group consisting of monosaccharides, disaccharides and mixtures thereof; and
- iii) 20 to 90 wt.% water
- (c) drying the coated food product obtained in step (b); and
- 15 wherein in step b) the weight ratio in the second liquid mixture of binder to co-binder is of from 5:1 to more than 1:1.
2. A method for preparing a coated food product comprising:
- (a) coating the food product in a first step with a layer of an oil or fat and the simultaneous or subsequent coating of said product with a layer of toppings;
- 20 (b) coating the coated food product obtained in step (a) in a second step with a layer of a second liquid mixture comprising from:
- i) 5 to 40 wt.% of a binder selected from selected from the group consisting of maltodextrins having a dextrin equivalent in the range of 0.1 to 10, dextrin, edible polymers, arabic gum, guar gum and cellulose derivatives;
- 25 ii) 5 to 40 wt.% of a co-binder selected from the group consisting of monosaccharides, disaccharides and mixtures thereof; and
- iii) 20 to 90 wt.% water
- (c) drying the coated food product obtained in step (b); and
- 30 wherein in step b) the weight ratio in the second liquid mixture of binder to co-binder is of from 5:1 to more than 1:1.

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3. The method according to either one of claim 1 or 2, wherein the coated food product obtained in step (a) is dried.
4. The method according to any of the preceding claims, wherein the food product is selected from the group consisting of oven baked food products, deep fried crisps, extruded products, toasted products, dry roasted nuts and general dry food products having a water content of less than 5 percent by weight, calculated on the total weight of said general dry food product, said general dry food product being made of materials selected from the group consisting of cereals, preferably wheat and corn, potato and rice.
5. The method of claim 4 wherein the oven baked food product is selected from the group consisting of biscuits, cookies, pretzels, crackers, toast and snacks.
6. The method of claim 4 or claim 5, wherein the oven baked food product are pretzels.
7. The method according to claim 4, wherein the extruded products are deep fried after extrusion.
8. The method according to any one of the preceding claims, wherein the oil or fat is selected from the group consisting of edible and vegetable oils.
9. The method according to any one of the preceding claims, wherein the edible polymers are selected from the group consisting of proteins, starches and polysaccharides. The method according to any one of claim 1-7, wherein the binder is maltodextrins having a dextrin equivalent in the range of 0.1 to 10.
10. The method according to claim 1 or any one of claims 2-9, wherein the first liquid mixture comprising a topping and an oil or fat comprises 5.0 to 60.0 percent by weight of topping and 40.0 to 95.0 percent by weight of the oil or fat, based on the total weight of the mixture.

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11. The method according to any one of the preceding claims, wherein the second liquid mixture comprising a binder, a co-binder and water comprises 5.0 to 40.0 percent by weight of binder, 5 to 40 percent by weight of co-binder and 20.0 to 90.0 percent by weight of water, based on the total weight of the mixture.
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12. The method according to any one of the preceding claims, wherein the weight ratio of binder to co-binder in the second liquid mixture is between 3:1 to 1.1:1
13. The method according to any one of the preceding claims, wherein in step (c) the
- 10 food product is dried to a moisture content of not more than about 7 %.
14. The method according to any of the preceding claims, wherein the topping has an average size of at least 0.5 mm, preferably with more than 50% of the topping particles with a size greater than or equal to 1 mm.
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15. The method according to any of the preceding claims, wherein the second liquid mixture further comprises a flavour enhancer, preferably is a yeast.
- 16.A coated food product obtainable by the method according to any one of claims 1 -
- 20 15.

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